



# 981

## Single and Double Gas Deck Oven



### OPTIONS AND ACCESSORIES

(AT ADDITIONAL CHARGE)

■ **Flexible gas hose with quick disconnect and restraining device**

- 36" (914 mm)
- 48" (1219mm)

- Black legs with casters
- Stainless steel crown angle trim
- Vent kit
- Double connector for stacking
- QHT Rokite deck 1-1/2" (38.1mm) thick pizza type deck
- Steam jets
- FDTH 300° to 650° temperature thermostat

### OPTIONS AND ACCESSORIES

(AT NO ADDITIONAL CHARGE)

- Centigrade dial, 100°C to 300°C

Project \_\_\_\_\_

Item No. \_\_\_\_\_

Quantity \_\_\_\_\_

Ovens consist of basic sections and are a complete and separate unit capable of operating alone or in combination. All data is shown per oven section, unless otherwise indicated.

*Refer to operator manual specification chart for listed model names.*

### EXTERIOR CONSTRUCTION

- Full angle iron frame
- Stainless steel front, top, sides and back
- Counterbalanced doors with concealed hinges
- Heavy chrome plated tubular steel door handle
- 27-1/2" (699mm) stainless steel legs (for single units)
- 7" (178mm) stainless steel legs (for double units)
- Burner doors open easily for ignition, cleaning or adjustment, without removal of any fastenings
- Vitreous fiber insulation at top, back, sides, bottom and doors.

### INTERIOR CONSTRUCTION

- 42" x 32" x 7" (1067mm x 813mm x 178mm) oven compartment interior
- Aluminized steel baking compartment liner
- Aluminized steel combustion chamber
- Steel deck supported by an angle iron frame
- 12 gauge (3.02mm) press-formed, reinforced and flanged aluminized steel deck

### OPERATION

- Free-floating, easily removable duplex-tube burner
- Removable fixed orifices on main and pilot burner
- Main gas valve, temperature control valve and safety pilot valve fully within section body and are accessible through a covered and ventilated compartment in front.
- Air mixers with adjustable air shutters and locking device
- Liquid pressure thermostat with temperature control range of 200°F (93°C) to 500°F (288°C)

### STANDARD FEATURES

- Steel oven deck
- Two cooking compartments per oven
- Fahrenheit dial 200°F to 500°F
- Two year parts and one year labor warranty
- Five year limited oven door warranty\*

*\* For all international markets, contact your local distributor.*

NOTE: The company reserves the right to make substitutions of components without prior notice

981 - SINGLE/DOUBLE

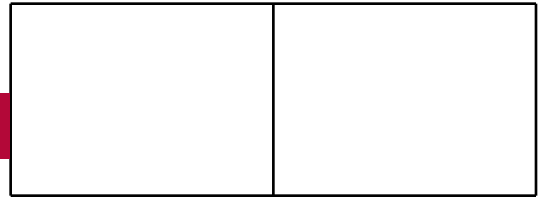


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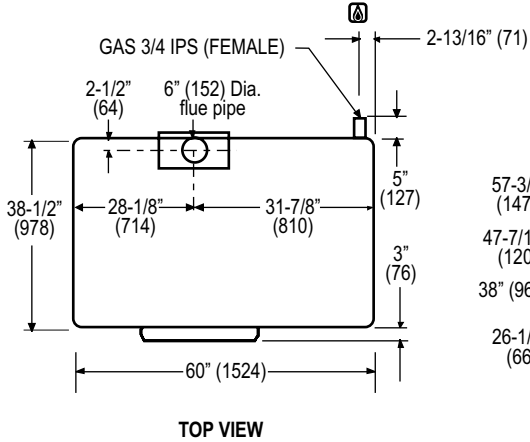


# 981 DECK OVEN

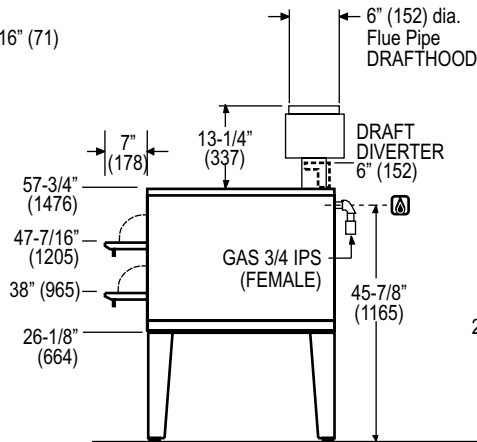


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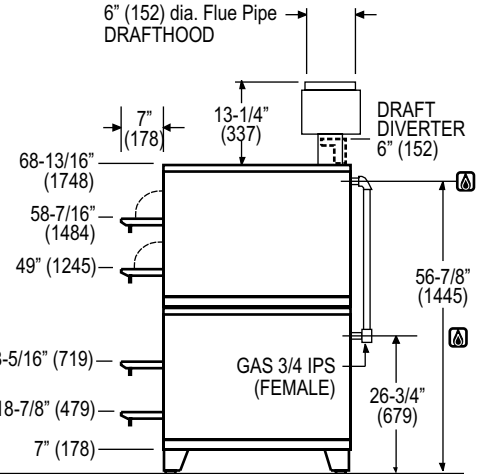
DIMENSIONS ARE IN INCHES (MM)



TOP VIEW



981 Single



981 Double

**SHORT FORM SPECIFICATIONS** Provide Blodgett (single/double) deck oven, model 981. Construction shall be welded stainless steel front, top, back and sides, and shall be fully insulated on all sides. Oven shall be supported by formed adjustable legs. Door(s) shall be counterbalanced (no springs) with concealed hinges and chrome plated tubular steel handles. Separate burner door provided for ignition, cleaning and adjustment. Each baking compartment shall be 42" W x 7" H x 32" D and shall be lined with aluminized steel. Deck shall be 11 gauge press-formed, reinforced and flanged steel. Unit shall be gas heated by a free-floating, easily removable, duplex-type burner controlled by a liquid pressure thermostat with range of 200°F to 500°F. Each compartment provided with flue vent. Provide with two year parts and one year labor warranty. Provide with options and accessories as indicated.

## DIMENSIONS

<b>Floor space</b>	60" (1524mm) wide x 40" (1016mm) deep
<b>Cooking Compartment (per section)</b>	
Size	42" (1067mm) W x 7" (178mm) H x 32" (813mm) D
Area per compartment	9.34 sq. ft. (0.87m <sup>2</sup> )
Total area	18.68 sq. ft. (1.74m <sup>2</sup> )

## SECTION DETAILS

	Single	Double
Number of section	1	2
Number of controls	1	2
Number of compartments	2	4

## PRODUCT CLEARANCE

**From combustible and non-combustible construction**

6" (152 mm)

## PAN CAPACITIES

	Single	Double
10" (254mm) pie tins:	24	48
18" x 26" (457mm x 660mm) bun pans	4	8
9-1/2" x 5" (241mm x 127mm) bread pans	48	96
9" x 7" (228mm x 178mm) roll pans	32	64
19" x 4" (483mm x 102mm) pullman pans	28	56
13" x 16-1/2" (330mm x 419mm) cup tins	18	36
20" x 28" (508mm x 711mm) roast pans	4	8
No. 200 pans (324mm x 527mm)	8	16
#1 bean pot	70	140
#2 bean pot	40	80
#3 bean pot	24	48

## GAS SUPPLY (per section)

3/4" NPT
<b>Inlet Pressure</b>
Natural Gas 7.0" W.C. min. – 10.5" W.C. max.
Propane 11.0" W.C. min. – 13.0" W.C. max.
<b>Manifold Pressure</b>
Natural Gas 5" W.C.
Propane 10" W.C.

## MAXIMUM INPUT

**981** 50,000 BTU/hr per oven section

## MINIMUM ENTRY CLEARANCE

<b>Uncrated</b>	32-1/2" (826mm)
<b>Crated</b>	37" (940mm)

## SHIPPING INFORMATION

### Approx. Weight

Single	715 lbs. (324kg)
Double	1450 lbs. (658kg)

### Crate Size

65" (1651mm) x 37" (940mm) x 46.5" (1181mm)  
(1 crate per section)